

# THE TAVERNERS GODSHILL

We hope you have the best time with us and thank you for choosing The Taverners.

Tim & Emma

## Vegetarian

Ve – also can be made vegan

**Aperitifs** – Ask for our range of whiskies, brandies, rums and liqueurs

**Aperol Spritz | Isle of Wight G&T | Glass of Prosecco**

### BAR SNACKS

Mixed marinated olives, bay, lemon, garlic Ve **4**

Pink peppercorn cashews and peanuts Ve **4**

Warm ciabatta, balsamic, Oil of Wight Ve **4.5**

Moroccan spiced hummus, toasted seeds, bread Ve **5**

### STARTERS

Mushrooms on toast, Dijon and brandy sauce, pea shoots

**8**

The ever changing Taverners soup, traditional garnish

**7**

Crispy fried cauliflower, toasted almond, ras el hanout sauce Ve

**7**

Cumin and honey glazed carrots, Isle of Wight blue cheese, toasted almonds Ve

**8**

### MAINS

Caprese macaroni cheese bake, spinach, sliced tomato, mozzarella, herb crumb, garlic bread

**13**

Moving Mountains cheeseburger, lettuce, tomato, tabasco mayonnaise, sliced gherkin, salted chips

**14.5**

Roasted courgette and bell pepper tart, basil pumpkin seed crumb, sautéed potatoes, broccoli

**11.5**

Goan style vegetable masala, kitchari rice, toasted almonds, poppadum, charred chilli, mint yoghurt

**13.5**

Classic ploughman's, Isle of Wight blue, Briddlesford farm Cheddar, rind ripened soft cheese, piccalilli, beer pickled onions, baby gem salad, warm bread, salted butter

**12.5**

Turn over to order sides  
and the lunch menu



Please notify a team member of any dietary requirements and we will adapt the menu to suit. Some dishes may contain the odd bone or shot, please be careful. Prices are inclusive of VAT. Please ask if you would like to see our **GLUTEN FREE** or **VEGETARIAN** menus.

@thetavernersgodshill

## SIDES

New potatoes, honey <b>5</b>	Cauliflower cheese bake, crispy onion crumb <b>5</b>
Seasoned thick cut chips Ve <b>4</b>	Mashed potato <b>4.5</b>
Seasonal Arreton greens, garlic butter Ve <b>4</b>	Crispy halloumi chips, spiced aioli <b>7.5</b>
Grilled garlic bread, parsley Ve <b>4.5</b>	Polenta bites, tomato chutney Ve <b>5.5</b>
Cumin and honey glazed carrots Ve <b>4</b>	Gem lettuce salad, cucumber, herb dressing Ve <b>4</b>

## LIGHT LUNCHEON

MONDAY TO SATURDAY 12-2:30PM

Phish finger sandwich, chunky lemon tartar, crisp baby gem, handful of chips	<b>10.5</b>
Vintage Cheddar sandwich, tomato chutney, baby gem, handful of chips	<b>7.5</b>
Greek salad, dressed baby gem lettuce, tomato, cucumber, olives, aged feta, roasted almonds	<b>9.5</b>
Crispy halloumi sandwich, beetroot pickle, crispy baby gem, handful of chips	<b>9.5</b>
Hummus, beetroot, tomato, baby gem and carrot sandwich, handful of chips	<b>7.5</b>

## PUDDINGS & CHEESE

Nanny's chocolate brownie, blood orange sorbet, honeycomb	<b>7.5</b>
Seasonal fruit crumble, flapjack topping, vanilla ice cream or fresh egg custard	<b>7.5</b>
Sticky toffee and Medjool date pudding, brown sugar caramel, praline crumb, vanilla ice cream	<b>7.5</b>
Calbourne Classics clotted cream ice cream, homemade honeycomb ( <i>ask for today's flavours</i> )	<b>7</b>
The Taverners cheeseboard, Millers crackers, celery, tomato chutney	<b>9.5</b>
Nearly full??? Affogato al café: Two scoops of vanilla ice cream, fresh espresso, almond biscotti	<b>6.5</b>

## AFTER DRINKS - Ask for our range of whiskies, brandies, rums and liqueurs

Espresso martini <b>9</b>	Royal Tokaji late harvest, Hungary (50ml) <b>4.2</b>
Limoncello <b>2.9</b>	Pedro Ximénez, sweet sherry (50ml) <b>3.6</b>
Salted caramel vodka <b>3.2</b>	Taylor's LBV port (50ml) <b>3.8</b>
Classic negroni <b>9</b>	Viognier Sauvignon Blanc, Chile (100ml) <b>7.2</b>

## HOTS - Dairy free oat milk available


Double Espresso <b>2.4</b>   Americano <b>2.5</b>   Flat White <b>3.2</b>   Cappuccino <b>3.2</b>   Macchiato <b>2.8</b>   Mocha <b>3.5</b>
Pot of Tea <b>2</b>   Flavoured Tea <b>2.3</b>   Hot Chocolate with 70% Callebaut <b>3</b>   Liqueur Coffee <b>5.5</b>

## TEAM REWARDS

Please note, we do **NOT** add any additional team reward onto your bill.

# THE TAVERNERS GODSHILL

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Tim & Emma 

## vegan

### fizz

Lessini Durello

### aperitif

Negroni

### beer

Birra Moretti 0%

### wine

Salice Salentino

## nibbles

Marinated olives, bay, lemon, garlic **4** - Pink peppercorn cashews & peanuts **4** - Warm ciabatta, balsamic, Oil of Wight **4.5** - Ras el hanout hummus, almonds, bread **5**

## starters

Greek salad, baby gem, olives, tomatoes, cucumber, red onion, toasted almonds, mint dressing **6**

Crispy cauliflower popcorn, vegannaise, rocket salad **6.5**

## mains

Roasted courgette & pepper tart, basil, pumpkin seed crumb, sautéed potatoes, broccoli, salsa verde **12.5**

Goan style vegetable masala, kitchari rice, toasted almonds, poppadum, charred chilli **14.5**

Moving mountains cheezeburger, tomato, gem, gherkin, vegan mayonnaise, salted chips, rocket **14.5**

Savoury polenta cake with rosemary & tomato, roasted carrots & parsnips, caramelised onions **15**

## ciabatta sandwiches

Phish finger, vegan mayonnaise, sliced gherkin, crisp baby gem lettuce **10.5**

Hummus, carrot, sliced tomato, baby gem **7.5**

## sides all £4.5

New potatoes - Seasoned thick cut chips - Seasonal Arreton Valley greens - Cumin roasted roots - Polenta bites, spiced aioli - Gem lettuce salad, salsa verde

## puddings

Dark chocolate tart, blood orange sobey, honey(less)comb **7.5**

Vegan affogato; two scoops of vegan vanilla ice cream, fresh espresso **6.5**

## hots - dairy free oat milk

Flat Wight **3.2** - Double Espresso **2.5** - Americano **2.6** - Cappuccino **3.2** - Macchiato **3**

Pot of Tea **2.5** - Flavoured Tea **2.8** - Hot Chocolate with 70% Callebaut **4**